

# Thin and Crispy Orange-Almond Oatmeal Cookies

*Makes 24 cookies*

**WHY THIS RECIPE WORKS:** We wanted to enhance the standard oatmeal cookie recipe to create a crispy, delicate cookie in which the flavor of buttery oats would really stand out. Scaling back the sugar while increasing the amounts of baking powder and baking soda gave us oatmeal cookies that were crisp but not tough.

*To ensure that the cookies bake evenly and are crisp throughout, bake them 1 tray at a time. Place them on the baking sheet in 3 rows, with 3 cookies in the outer rows and 2 cookies in the center row. If you reuse a baking sheet, allow the cookies on it to cool at least 15 minutes before transferring them to a wire rack, then reline the sheet with fresh parchment before baking more cookies. We developed this recipe using Quaker Old Fashioned Rolled Oats. Other brands of old-fashioned oats can be substituted but may cause the cookies to spread more. Do not use instant or quick-cooking oats.*

**1 cup (5 ounces) unbleached all-purpose flour**

**$\frac{3}{4}$  teaspoon baking powder**

**$\frac{1}{2}$  teaspoon baking soda**

**$\frac{1}{2}$  teaspoon table salt**

**14 tablespoons unsalted butter (1  $\frac{3}{4}$  sticks), softened but still cool, about 65 degrees**

**1 cup (7 ounces) granulated sugar**

**$\frac{1}{4}$  cup (1  $\frac{3}{4}$  ounces) packed light brown sugar**

**2 teaspoons finely grated orange zest**

**1 large egg**

**1 teaspoon vanilla extract**

**2 cups old-fashioned rolled oats (see note)**

**1 cup coarsely chopped toasted almonds**

1. Adjust oven rack to middle position and heat oven to 350 degrees. Line 3 large (18- by 12-inch) baking sheets with parchment paper. Whisk flour, baking powder, baking soda, and salt in medium bowl.

2. In standing mixer fitted with paddle attachment, beat butter, sugars, and orange zest at medium-low speed until just combined, about 20 seconds. Increase speed to medium and continue to beat until light and fluffy, about 1 minute longer. Scrape down bowl with rubber spatula. Add egg and vanilla and beat on medium-low until

fully incorporated, about 30 seconds. Scrape down bowl again. With mixer running at low speed, add flour mixture and mix until just incorporated and smooth, 10 seconds. With mixer still running on low, gradually add oats and almonds and mix until well incorporated, 20 seconds. Give dough final stir with rubber spatula to ensure that no flour pockets remain and ingredients are evenly distributed.

**3.** Divide dough into 24 equal portions, each about 2 tablespoons (or use #30 cookie scoop), then roll between palms into balls. Place cookies on prepared baking sheets, spacing them about 2½ inches apart, 8 dough balls per sheet (see note above). Using fingertips, gently press each dough ball to ¾-inch thickness.

**4.** Bake 1 sheet at a time until cookies are deep golden brown, edges are crisp, and centers yield to slight pressure when pressed, 13 to 16 minutes, rotating baking sheet halfway through. Transfer baking sheet to wire rack; cool cookies completely on sheet.